

*Third Edition*

# ORGANIC CHEMISTRY

ROBERT THORNTON MORRISON

ROBERT NEILSON BOYD

*New York University*

ALLYN AND BACON, INC.

BOSTON  
LONDON  
SYDNEY  
TORONTO

© COPYRIGHT 1973 BY ALLYN AND BACON, INC.  
© COPYRIGHT 1966 BY ALLYN AND BACON, INC.  
© COPYRIGHT 1959 BY ALLYN AND BACON, INC.  
470 ATLANTIC AVENUE, BOSTON

ALL RIGHTS RESERVED

*No part of the material protected by this copyright notice may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying, recording, or by any informational storage and retrieval system, without written permission from the copyright owner.*

LIBRARY OF CONGRESS CATALOG CARD NUMBER: 72-91904

ISBN 0-205-03239-7



*Tenth printing . . . . . July, 1976*

PRINTED IN THE UNITED STATES OF AMERICA

number. We should notice

names

hence C-2 corresponds  
m: Do not mix Greek  
ion names.)

the name of the cation  
of the acid with the



ammonium formate

acid molecules are polar,  
each other and with  
very much the same  
with water, the five-  
usually insoluble. Water  
between the carboxylic  
acid, contains too many

like ether, alcohol,

carboxylic acids are even higher  
(41°) boils more than  
molecular weight, *n*-butyl  
due to the fact that a  
but by two hydrogen

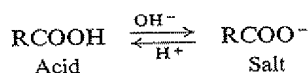
acid vapor occupies  
the molecular weight  
to you interpret these

the sharp, irritating  
and odors of butyric,

valeric, and caproic acids; the higher acids have little odor because of their low volatility.

## 18.4 Salts of carboxylic acids

Although much weaker than the strong mineral acids (sulfuric, hydrochloric, nitric), the carboxylic acids are tremendously more acidic than the very weak organic acids (alcohols, acetylene) we have so far studied; they are much stronger acids than water. Aqueous hydroxides therefore readily convert carboxylic acids into their salts; aqueous mineral acids readily convert the salts back into the carboxylic acids. Since we can do little with carboxylic acids without encountering



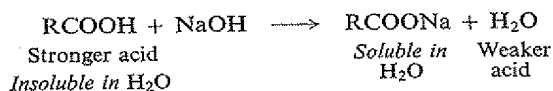
this conversion to and from their salts, it is worthwhile for us to examine the properties of these salts.

Salts of carboxylic acid—like all salts—are crystalline non-volatile solids made up of positive and negative ions; their properties are what we would expect of such structures. The strong electrostatic forces holding the ions in the crystal lattice can be overcome only by heating to a high temperature, or by a very polar solvent. The temperature required for melting is so high that before it can be reached carbon-carbon bonds break and the molecule decomposes, generally in the neighborhood of 300–400°. A decomposition point is seldom useful for the identification of a compound, since it usually reflects the rate of heating rather than the identity of the compound.

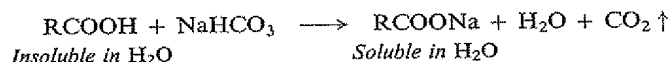
The alkali metal salts of carboxylic acids (sodium, potassium, ammonium) are soluble in water but insoluble in non-polar solvents; most of the heavy metal salts (iron, silver, copper, etc.) are insoluble in water.

Thus we see that, except for the acids of four carbons or less, which are soluble both in water and in organic solvents, *carboxylic acids and their alkali metal salts show exactly opposite solubility behavior*. Because of the ready interconversion of acids and their salts, this difference in solubility behavior may be used in two important ways: for *identification* and for *separation*.

A water-insoluble organic compound that dissolves in cold dilute aqueous sodium hydroxide must be either a carboxylic acid or one of the few other kinds of organic compounds more acidic than water; that it is indeed a carboxylic acid can then be shown in other ways.



Instead of sodium hydroxide, we can use aqueous sodium bicarbonate; even if the unknown is water-soluble, its acidity is shown by the evolution of bubbles of CO<sub>2</sub>.



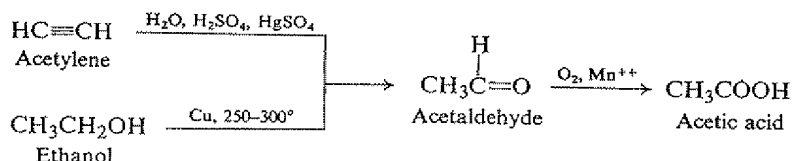
We can separate a carboxylic acid from non-acidic compounds by taking advantage of its solubility and their insolubility in aqueous base; once the separation has been accomplished, we can regenerate the acid by acidification of the aqueous solution. If we are dealing with solids, we simply stir the mixture with aqueous base and then filter the solution from insoluble, non-acidic materials; addition of mineral acid to the filtrate precipitates the carboxylic acid, which can be collected on a filter. If we are dealing with liquids, we shake the mixture with aqueous base in a separatory funnel and separate the aqueous layer from the insoluble organic layer; addition of acid to the aqueous layer again liberates the carboxylic acid, which can then be separated from the water. For completeness of separation and ease of handling, we often add a water-insoluble solvent like ether to the acidified mixture. The carboxylic acid is extracted from the water by the ether, in which it is more soluble; the volatile ether is readily removed by distillation from the comparatively high-boiling acid.

For example, an aldehyde prepared by the oxidation of a primary alcohol (Sec. 16.8) may very well be contaminated with the carboxylic acid; this acid can be simply washed out with dilute aqueous base. The carboxylic acid prepared by oxidation of an alkylbenzene (Sec. 12.10) may very well be contaminated with unreacted starting material; the carboxylic acid can be taken into solution by aqueous base, separated from the insoluble hydrocarbon, and regenerated by addition of mineral acid.

Since separations of this kind are more clear-cut and less wasteful of material, they are preferred wherever possible over recrystallization or distillation.

### 18.5 Industrial source

**Acetic acid**, by far the most important of all carboxylic acids, is prepared by air oxidation of acetaldehyde, which is readily available from the hydration of acetylene (Sec. 8.13), or the dehydrogenation of ethanol.



Large amounts of acetic acid are also produced as the dilute aqueous solution known as *vinegar*. Here, too, the acetic acid is prepared by air oxidation; the compound that is oxidized is ethyl alcohol, and the catalysts are bacterial (*Acetobacter*) enzymes.

The most important sources of aliphatic carboxylic acids are the animal and vegetable **fats** (Secs. 33.2-33.4). From fats there can be obtained, in purity of over 90%, straight-chain carboxylic acids of even carbon number ranging from six to eighteen carbon atoms. These acids can be converted into the corresponding alcohols (Sec. 18.18), which can then be used, in the ways we have already studied (Sec. 16.10), to make a great number of other compounds containing long, straight-chain units.

The most important of the aromatic carboxylic acids, **benzoic acid** and the